

D Arenberg Hermit Crab White Blend

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: McLaren Vale

CEPAGE: 54% Viognier, 46% Marsanne

WINEMAKING: Small batches of grapes were crushed and transferred to stainless steel basket presses. Fermentation was long and moderately cool to retain fresh fruit characters. About 4% underwent wild fermentation for extra complexity. 14% of the Viognier was fermented in seasoned French oak to add mouth feel and support the subtle Viognier tannins. Both components received similar treatment, but were not blended until the final stages of the winemaking process.

ALCOHOL BY VOLUME: 14.0%

AGING: 14% in seasoned French oak for 8 months

THE STORY

d'Arenberg is one of the undisputed kings of Australian Shiraz and other Rhone varieties that have historically defined the region. A century on, their vineyards have grown to some 450 acres in McLaren Vale, including Shiraz dating back to d'Arenberg's first plantings in 1912, and nearly one-third of McLaren Vale's old bush-vine Grenache. Fourth generation winemaker, Chester Osborn, recently converted all of the family's vineyards to organics and biodynamics and moved to solar energy in the winery. All the while, in terms of winemaking, not much has changed—all the wines are basket-pressed, the reds foot-trodden during fermentation; everything is done in small batches.

THE ADJECTIVES

MOUTHFEEL: Creamy texture is beautifully balanced by bright acidity.

THE SELLING POINTS

AWARDS: 91pts James Suckling

SUSTAINABILITY: Certified Sustainable

